

FAVORITE RECIPES

1931

of the MOVIE STARS





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RICHARD ARLEN

Mr. Arlen selected this dish from his wife's collection of choice recipes. And Mrs. Arlen—who was Jobyna Ralston—is one of Hollywood's best housewives.



SALMON SOUFFLÉ

- 1 can salmon
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon paprika
- 2 teaspoons lemon juice
- $\frac{1}{2}$ cup soft bread crumbs
- $\frac{1}{2}$ cup milk
- Yolks 3 eggs
- Whites 3 eggs

Thoroughly rinse salmon, remove bones and skin, separate into flakes and add seasoning. Cook bread crumbs in milk five minutes, add salmon and the egg yolks beaten until thick and lemon-colored. Cut and fold in whites of eggs, beaten until stiff and dry. Turn into a buttered dish, set over a pan of hot water and bake in a moderate oven until firm. Serve with Spanish sauce.



MARY ASTOR

"A really delicious dish," says Miss Astor, "and your guests will never suspect that it is nothing but glorified round steak. It deserves a permanent place in your menus."

ROULADEN OR MOCK BIRDS

- 1 round steak cut $\frac{1}{4}$ inch thick
- $\frac{1}{4}$ cup flour
- 1 teaspoon salt
- Sliced bacon
- Sliced Spanish onion
- Bay leaf
- Soup stock

Cut steak into pieces about the size of the hand, allowing one for each person. Sift flour with salt and dip the pieces of meat into it. Place on each piece two slices bacon, two slices onion and a small piece bay leaf. Roll, tuck in edges and tie with a string. Dip again in flour and fry in good drippings to a deep brown. Cover with boiling stock, cover pan and cook until tender at least one hour. Remove strings before serving.





NILS ASTHER

The sponsor of this omelet is no longer a bachelor. But his wife, Vivian Duncan, decided that this recipe was too good to be lost so she passes it on to you.



BACHELOR OMELET

- 1 teaspoon milk
- 1 teaspoon flour
- 3 egg yolks
- 3 egg whites
- 3 tablespoons butter
- 3 tablespoons chopped boiled ham
- 1 teaspoon chopped parsley
- Saltspoon of salt

Cream milk and flour together, beat up egg yolks until creamy and mix with flour and milk. Beat egg whites stiff, add yolk mixture and salt and mix lightly. Melt butter in small frying pan and when hot turn in egg mixture. When it starts to set sprinkle with ham and parsley and set in oven 3 minutes. Fold and turn on a hot platter. Garnish with parsley and boiled ham.



WARNER BAXTER

Mr. Baxter specializes in Mexican rôles and naturally he chooses a Mexican dish. You will find this recipe can be made simpler than most food importations.

CHILI CON CARNE

- 1½ cups olive oil
- 3 medium size onions
- 2 pounds ground round steak
- 1 pound ground lean pork
- 2 cans tomato sauce

Chili powder, garlic and salt to taste. One pound Mexican beans, soaked over night.

Simmer onions in olive oil 10 minutes and add beef and pork and simmer 20 minutes longer. Add tomato sauce, 2 quarts boiling water and seasoning to taste. Three tablespoons aregano seed and 3 tablespoons kumis seed in cheesecloth bag, may also be added to give flavor. Simmer slowly for 1 or 2 hours, add the drained beans and continue cooking until tender. Add one or two beef cubes if there is not enough meat flavor.





CONSTANCE BENNETT

Just the sort of recipe you would expect from Hollywood's most sophisticated, young star—an unusual and piquant dish that is just the thing to give distinction to a party.

SPANISH CHICKEN

Disjoint 2 fat hens as for frying. Roll each piece in flour, seasoned with salt, pepper and thyme. Fry in deep butter and bacon fat, just long enough to brown. Put 4 tablespoons olive oil in roaster, place the chicken in this, cover and bake in a moderately hot oven 15 minutes. Add six small onions, 1 tablespoon chopped parsley, 1 tablespoon finely diced celery and the juice of four cloves of garlic. Crumble 3 dried red peppers over the top. Add $1\frac{1}{2}$ cups hot water and cook for 1 hour in a moderate oven, basting frequently. Slice 3 tomatoes over the chicken, cover with grated cheese and paprika, take the lid off and cook about 15 minutes longer, or until the tomatoes are done. Serve very hot. This will serve from eight to ten people.





CLARA BOW

Miss Bow does not cook these oysters herself. She admits that the undertaking is too much for her. But she offers it to you, with due credit to her cook,

DEVILED OYSTERS ON HALF SHELL

- | | |
|--------------------------------|---|
| 1 pint oysters | $\frac{1}{2}$ tablespoon Worcestershire |
| 1 tablespoon butter | |
| 3 spring onions | 2 mushroom caps |
| 2 tablespoons flour | $\frac{1}{2}$ teaspoon parsley |
| $\frac{1}{2}$ cup milk | 1 egg yolk |
| $\frac{1}{4}$ cup cream | Buttered cracker crumbs |
| $\frac{1}{2}$ teaspoon mustard | |

Wash and chop the oysters. Cook onions in butter 3 minutes, add flour and stir well until blended, then add milk and cream. Bring to boiling point and add $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon made mustard, $\frac{1}{2}$ tablespoon Worcestershire sauce, 2 chopped mushroom caps, $\frac{1}{4}$ teaspoon chopped parsley. Let simmer 12 minutes, then mix in 1 egg yolk, put mixture in deep halves of oyster shells, cover with buttered crumbs and bake 15 minutes.

MARY BRIAN

"You will detect the California influence in this recipe," writes Miss Brian. "They are really cookies which have fallen under the spell of the Golden State's orange groves."



ORANGE CIRCLES

3 tablespoons butter
 $\frac{2}{3}$ cup sugar
Juice 1 orange
Grated rind 1 orange
Few grains salt
 $1\frac{3}{4}$ cups flour

Put butter and grated rind in a bowl and work until creamy, using a wooden spoon. Add sugar gradually, continuing the beating. Add salt and orange juice, and flour a little at a time. Toss on a floured board, pat and roll to $\frac{1}{8}$ inch thickness. Shape with a circular cutter, dipped in flour. Put on a sheet, covered with a buttered paper and bake in moderate oven. For card parties they may be cut into clubs, hearts, spades and diamonds by means of specially shaped sandwich cutters.





CLIVE BROOK

When Mr. Brook is homesick for his native England he orders this substantial meat pie for his dinner. It is a dish that will have a big appeal for men.



ENGLISH MEAT PIE

- 1½ pounds top sirloin steak
- 3 lamb kidneys
- 1½ onions, sliced
- 2½ tablespoons butter
- 1½ cups boiling water
- 1½ tablespoons Worcestershire sauce
- 2 tablespoons flour
- 1 teaspoon salt and pepper

Pastry

Make a tender stew from above ingredients, thickening the gravy with the flour. Cool and turn into oval baking dish, with cup in center. Pour half the gravy over the meat and use the rest to pour over the pie, when serving. Cover the dish with top crust of pastry, with small hole in center for escape of steam, and bake in a hot oven.



NANCY CARROLL

At midnight suppers and informal Sunday night gatherings at her home Miss Carroll serves these delicious eggs. They are good, too, as a main dish at small luncheons.

EGG CHASSEUR

- 2 spring onions (scallions)
- 1 tablespoon butter
- 6 mushroom caps, peeled and chopped
- $\frac{1}{2}$ cup chicken stock
- 8 poached eggs
- 4 tablespoons cream
- 2 tablespoons grated Parmesan cheese
- Salt and pepper

Chop the onions fine and cook in butter, stirring constantly 3 minutes. Add mushrooms and cook 5 minutes. Add stock and seasoning, simmer 10 minutes. Turn into shallow buttered baking dish. Poach the eggs and place over the sauce, pour the cream over them, sprinkle with cheese and let stand in a moderate oven until cheese has melted. Serve at once.



RUTH CHATTERTON

When Miss Chatterton is in camp at her beach cottage she serves this dish to her friends. It requires very little time and only a small amount of trouble.



BEEFSTEAK A LA VICTOR HUGO

- 1 porterhouse steak
- $\frac{1}{2}$ teaspoon minced onion
- $1\frac{1}{2}$ tablespoons vinegar
- $\frac{1}{3}$ cup butter
- 2 egg yolks, beaten light
- 1 teaspoon lemon juice
- 1 teaspoon meat extract
- $\frac{1}{2}$ teaspoon grated horseradish
- Salt and pepper

Broil the steak and serve with a sauce made as follows:

Cook onion and vinegar 5 minutes. Strain and add beaten egg yolks, 2 tablespoons butter, lemon juice and meat extract. Cook over hot water, stirring all the time until the mixture thickens. Then add the rest of the butter, horseradish and seasoning and pour over steak.



MAE CLARKE

"The beauty of a good meat loaf," says Miss Clarke, "is that if there is any left it makes delicious sandwiches and is also good served cold with salad."

MEAT LOAF

- 1 pound chopped veal
- ½ pound chopped pork
- 1½ pounds chopped beef
- 1 small onion, chopped
- 1 egg
- ½ cup cracker crumbs
- 1 can tomato soup
- Pepper, salt and sage

Mix the ingredients, using enough tomato soup to make moist loaf mixture. Shape into a loaf, dust with flour and bake in a slow oven (275° F.) for about 1½ hours. The drippings in the pan should be used as the basis of a tomato sauce to be served with the loaf, using a little flour and enough tomato soup to make a good gravy. Beef may be used instead of veal and milk instead of tomato soup.



JUNE CLYDE

Miss Clyde gives us something entirely different—a new and attractive way of using the humble radish. These peppery sandwiches are ideal to serve as hors d'oeuvres.



RADISH SANDWICH

- 4 or 5 radishes
- 1 tablespoon mayonnaise dressing
- 2 or 3 drops lemon juice
- 2 slices bread
- Watercress

Trim and wash the radishes and let chill thoroughly. Then chop them in a wooden chopping bowl, leaving the red skins on. Mix the chopped radishes with the mayonnaise to which a little extra lemon juice has been added and spread the mixture between slightly buttered slices of whole wheat or white bread. Arrange on a plate and garnish with a little crisp watercress. This is a refreshing sandwich for a between-meals snack on a busy day. It should not be made until just before it is to be served, as the radishes will lose their crispness if left to stand.



JUNE COLLYER

"Please notice the suggestion for using a touch of paprika," says Miss Collyer. "This little garnishing of red adds greatly to the pictorial appeal of the dish."

ASPARAGUS WITH CRUMBS

- 1 bunch freshly cut asparagus
- $\frac{1}{2}$ cup dried bread crumbs
- 2 tablespoons butter
- Paprika

Wash asparagus thoroughly, cut off ends, tie securely with clean white twine and stand upright in deep stew pan. Pour hot water in the pan so that it comes halfway up the stalks, cover and let boil gently 20 minutes or until the stalks are tender. Five minutes before taking up, add salt. Drain and arrange on a serving dish. In the meantime mix the crumbs which should not be too fine, with melted butter and brown slightly in the oven. Sprinkle them over the tender ends of the asparagus and serve at once, adding a little paprika if desired.





GARY COOPER

Mr. Cooper borrowed this recipe from his mother, Mrs. Charles Henry Cooper. The griddle cakes were a feature of the Cooper ranch in Montana.

BUTTERMILK GRIDDLE CAKES

- 1 cup buttermilk
- ½ cup sweet cream
- 1 egg well beaten
- 1 teaspoon soda
- ½ teaspoon salt
- 1 tablespoon melted butter
- 2 tablespoons granulated cornmeal
- 2 cups flour

Mix ingredients in order given. Drop by spoonfuls on a greased hot griddle. Cook on one side and when puffed, full of bubbles and well cooked on edges, turn and cook on other side. Serve with butter and maple syrup. Griddle cakes made from buttermilk have an unusually good flavor and are tenderer than those made from plain milk or water.



IRENE DELROY

A dish that is as good as its name. "It is absolutely guaranteed to make even the most strong-minded woman forget all about her calories," warns Miss Delroy.

HEAVENLY HASH

2 cups hot milk

3 tablespoons rice

2 eggs

Few grains salt

$\frac{1}{3}$ cup sugar

$\frac{1}{2}$ teaspoon vanilla

$\frac{1}{2}$ cup black walnut meats

$\frac{1}{2}$ cup whipping cream

Put rice in double boiler with the milk and cook 1 hour. Mix together egg yolks, salt and sugar and add to rice stirring constantly, and cook until it thickens, stirring occasionally. Take from fire and fold in beaten egg whites, $\frac{1}{2}$ teaspoon vanilla and $\frac{1}{2}$ cup black walnut meats coarsely chopped. When cold pile lightly in dessert glasses and serve with whipped cream and a cherry.





RICHARD DIX

"First catch your Alaska cod," advises Mr. Dix. "But if you are an easterner, you will have to use the old-fashioned cod sacred to the city of Boston."



KIPPERED ALASKA COD

Piece of kippered cod about 1½ pounds
 6 medium size onions
 2 tablespoons butter
 1 cup medium thick white sauce
 1 tablespoon butter
 Seasoning to taste

Boil the kippered cod until tender, drain and put in earthen casserole. Pare and slice the onions and fry to a golden brown in 2 tablespoons butter. Spread over the fish, add a tablespoon butter and put the casserole uncovered in the oven for 5 minutes or until lightly browned. Send to the table at once without taking from casserole.

In making the white sauce use enough butter to make a good rich sauce or add a little cream when blending.



IRENE DUNNE

Miss Dunne says: "Please do not omit the nutmeg in this recipe. It is just the touch of flavoring that adds zest to the broth. And the leek, too, is an essential ingredient."



CHICKEN BROTH

- 2½ pounds chicken
- 1 gallon water
- 2 teaspoons salt
- 4 stalks celery
- 1 leek
- 2 onions
- 1 carrot
- 1 cup noodles
- Black pepper
- Few grains nutmeg

Simmer chicken in salted water 1 hour. then add noodles, celery, leek, carrot and onions cut into pieces, and continue cooking until tender. Take chicken from kettle, remove skin, bones and gristle, put meat back in broth, heat and strain into a tureen adding nutmeg and freshly ground pepper to taste.



BOSTON BROWN BREAD

- 1 cup graham or whole wheat flour
- 1 cup corn meal
- 1 cup white flour
- $\frac{1}{2}$ cup sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- $\frac{3}{4}$ cup molasses
- 2 cups sour milk

Mix and sift the dry ingredients, add the sour milk and molasses. Beat well and fill buttered molds with closely fitting covers, $\frac{2}{3}$ full. Let stand $\frac{1}{2}$ hour and then steam 3 hours, taking care that the water does not come over the rack on which the tins are placed. Boston brown bread is sometimes not steamed but baked in a moderate oven, but the result is not so satisfactory.



DOUG FAIRBANKS, Jr.

Mr. Fairbanks says "beat well," which means that the ingredients must be thoroughly mixed if you want a nice, even color and a firm texture.



GRANDMOTHER'S FRUIT CAKE

- 10 eggs
- 1 pound butter
- 3 pounds brown sugar
- 3 pounds seeded raisins
- 1 pound currants
- 1 pound figs
- $\frac{1}{2}$ pound citron
- 1 tablespoon cloves
- 1 tablespoon cinnamon
- 1 teaspoon nutmeg
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ pint strong coffee
- 1 pound flour

Mix ingredients thoroughly together, turn into loaf pan lined with buttered paper and bake in slow oven 3 hours.



LOUISE FAZENDA

Miss Fazenda could hardly be called a good plain cook, but she knows how to make fruit cake as she was taught by her grandmother when she lived in Indiana.



KAY FRANCIS

So much of her childhood was spent in boarding schools and hotels that Miss Francis never learned how to cook, but she keenly appreciates the value of good home cooking.



BAKED APPLE DESSERT

6 apples
6 tablespoons sugar
1 cup cooked rice
1 teaspoon cinnamon
Boiling water

Select firm apples of uniform size. Remove cores and pare $\frac{1}{2}$ -inch strip of skin round the center of each. Place in baking pan just large enough to hold. Mix sugar, rice and cinnamon and fill the centers of the apples partly full of the mixture. Pour a little boiling water in the bottom of the pan and bake slowly for about $\frac{3}{4}$ hour or until the apples are tender, adding a little more water as needed. If served cold with a little whipped cream on each, this makes a delicious dessert.



THE GLEASONS

Of course you know the gay Gleasons, famous in Hollywood not only for their work on the screen but for their delightful, homelike dinner parties.



GLEASON HASH

- 5 pounds chopped raw beef (hamburger)
- 1 tablespoon fat
- 1 tablespoon flour
- 1 onion, chopped
- 1 clove of garlic, chopped
- 2 cups raw potatoes, diced
- 2 tablespoons parsley, chopped
- 4 tablespoons green pepper, chopped

Sauté chopped meat in frying pan with fat and then take from the pan and put into roasting pan. In the fat that remains brown flour and onion, add water and stir smooth. Pour this over the meat in the pan, add garlic, cover and cook slowly in oven 1 hour, stirring frequently. Then add potatoes, salt and pepper. Cook slowly 1 hour more. Add more water to hash if it seems to be getting too dry.



MITZI GREEN

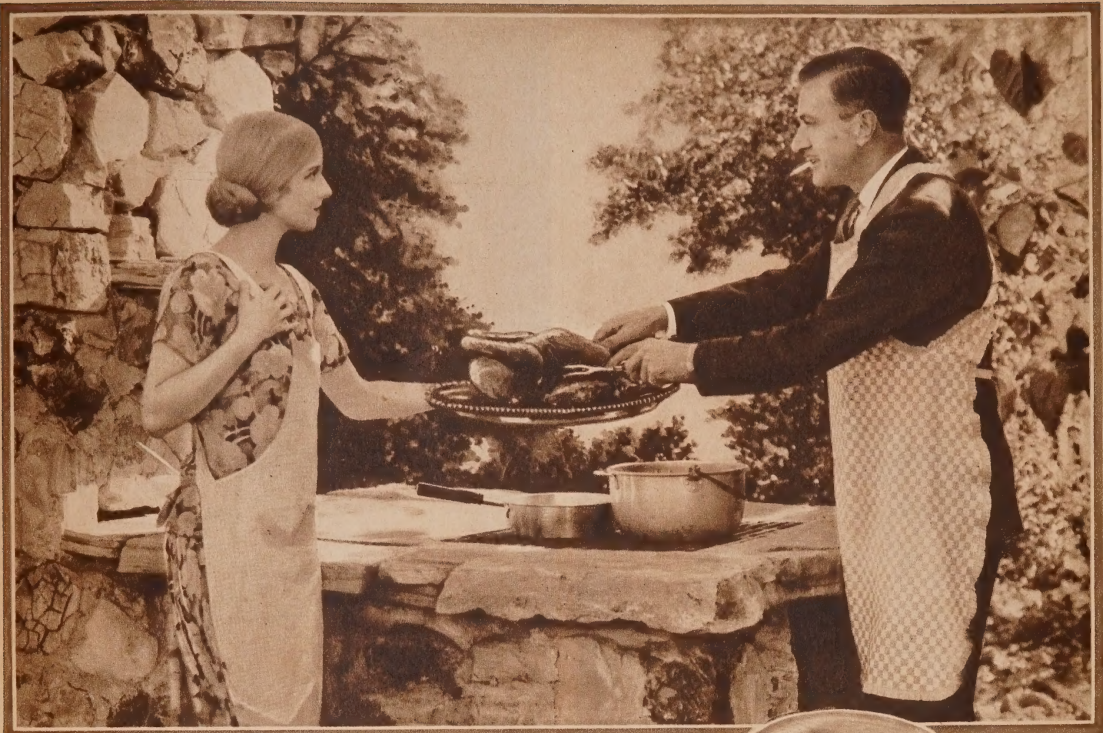
When Mitzi is a very good little girl and eats all her spinach and baked potatoes she is allowed to go into the kitchen and help with this wonderful fudge.



COCOA FUDGE

- $\frac{1}{4}$ cup cocoa
- $\frac{1}{3}$ cup water
- 1 cup sugar
- $\frac{1}{3}$ cup milk
- 1 tablespoon butter
- $\frac{1}{2}$ teaspoon vanilla

Put cocoa and water in saucepan and stir over a low flame until smooth. Take from fire, add sugar and milk and stir until dissolved. Put back on the fire and boil moderately, stirring constantly, until a little dropped from spoon in cup of cold water forms a soft ball. Take from fire, add butter and vanilla. Set saucepan in pan of cold water for 5 minutes. Then beat until it begins to thicken and pour out on a slightly buttered pan. When nearly firm mark into squares with silver knife.



ANN HARDING

Fresh air, according to Miss Harding, is the best of all appetizers and the dinner that she likes best is cooked, served and eaten beneath blue skies and spreading trees.

BARBECUED MEAT

The best cuts of meat to use are the shoulder of beef, rib roast of beef, boned shoulder of lamb or boned leg of pork. If you dust the meat well with flour before putting it in the outdoor oven, it will help to brown rapidly and prevent too much of the juice from escaping. Place a pan on the iron grating directly under the meat to catch the drippings and baste from time to time. For additionally fine flavor this may be alternated by swabbing with a small mop dipped in the following mixture: Beat $\frac{1}{4}$ pound butter with 1 teaspoon pepper, add 1 tablespoon red pepper which has been simmered in $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup vinegar, and a little salt. Simmer together a half hour before using. Keep turning the meat so that it will brown evenly on all sides.



LEILA HYAMS

When guests arrive tired and thirsty at the home of Miss Hyams she revives them with this refreshing and exotic blend of coffee, orange juice and cream.



ICED COFFEE WITH ORANGE

- 1 cup water
- Rind 2 oranges, thinly cut
- $\frac{1}{2}$ cup sugar
- 4 cups clear, strong, black coffee
- $\frac{1}{2}$ cup thin cream
- Juice of 2 oranges, strained
- Whipping cream

Put water and orange peel in saucepan and bring to a boil and let simmer 10 minutes. Remove from fire and add sugar, stir until dissolved. Cool, strain out orange peel and add coffee. Chill thoroughly and just before serving add thin cream and orange juice. Serve in tall glasses and top each with 1 spoon whipped cream. Do not use left-over coffee. It should be freshly made and drained from coffee pot as soon as done.



KAY JOHNSON

When she was a little girl Miss Johnson chose chocolate pie instead of ice cream and cake for her birthday parties and she still retains this childhood preference.

CHOCOLATE PIE

- ½ cup sugar
- Few grains salt
- 2 tablespoons cocoa
- 2 cups milk
- 2 egg yolks
- 1 teaspoon vanilla
- 2 egg whites beaten stiff
- Baked pie shell

Put sugar, salt, cocoa and milk in double boiler and stir over boiling water until dissolved. Then add the well beaten egg yolks and continue cooking over boiling water stirring constantly for 2 minutes, or until slightly thickened. Take from fire, add vanilla and fold in beaten egg whites. Pour into baked pie shell, cool and serve. Chocolate pie made in this way has a crisp, dry crust.





LAURA LA PLANTE

The kitchen stove holds no attractions for Miss La Plante, but making salads that can be concocted without actual cooking is one of her favorite diversions.

FAVORITE SALAD

- 1 can pineapple, shredded
- 1 box marshmallows
- ½ pint whipping cream
- Crisp lettuce leaves
- Small crackers or cheese straws
- Mayonnaise dressing
- Paprika

Cut the marshmallows into shreds and combine with pineapple. Whip the cream and combine with pineapple and marshmallows and let stand in refrigerator until well chilled. Arrange well washed crisp, white lettuce leaves on salad plates. Put some of the pineapple mixture in the center of each, sprinkle lightly with paprika and serve with small crackers or cheese straws. Pass mayonnaise dressing to which a little whipped cream has been added.





WINNIE LIGHTNER

Officially this is a salad, but you won't be making a mistake if you follow Miss Lightner's example and serve it as an appetizing first course for an informal dinner.



ITALIAN SALAD

- 1 can large sardines
- 2 eggs
- 1 tablespoon vinegar
- 2 tablespoons salad oil
- 1 clove of garlic
- 1 small onion
- 1 head romaine or endive

Put the eggs in saucepan, cover with cold water and bring to a boil and let simmer gently 20 minutes. Then cool in water, chill and just before making salad, remove shells, chop fine and mix with garlic and onions chopped fine. Combine with sardines that have been separately chopped until almost mashed. Add vinegar and oil and mix well. Chill and serve on endive or romaine cut into quarters. Pass well seasoned French dressing.



BESSIE LOVE

It is a busy day in Miss Love's kitchen when she makes up her mind to do the cooking, but she usually ends the experiment by making this salad.

FRUIT SALAD

- 3 or 4 crisp endive leaves
- $\frac{1}{2}$ juicy apple cut into thin slices
- Sections from $\frac{1}{2}$ grapefruit
- Sections from $\frac{1}{2}$ orange
- 3 thin pimento strips
- 4 tablespoons olive oil
- 1 tablespoon lemon juice
- $\frac{1}{4}$ teaspoon salt
- Few grains red pepper
- 3 ripe olives

Arrange the endive on a salad plate, add the slices of apple and then the broken orange and grapefruit sections. Make a French dressing from oil, lemon juice, salt and pepper, using the best oil and mixing. Just before serving garnish with pimentos and ripe olives. All ingredients should be well chilled.





EDMUND LOWE

No one could call Mr. Lowe a fussy man, but he has definite ideas about how his favorite curry dish should be prepared. This is the recipe that he especially recommends.

LAMB CURRY

- 3 cups lamb cut in 1-inch pieces
- 3 onions sliced
- ½ teaspoon peppercorns
- 1 sprig thyme
- 1 sprig parsley
- ¼ cup flour
- ¼ cup butter
- ½ teaspoon curry powder

Select lamb from the fore-quarter and put in kettle, cover with water and bring quickly to boil, add onions, peppercorns, thyme and parsley. Simmer until meat is tender. Mix flour, curry powder, and butter in small frying pan and stir over fire until smooth and blended. Remove meat from kettle, thicken gravy with flour and curry mixture, season and serve meat and gravy with border of steamed rice.





FREDRIC MARCH

It is Mr. March's opinion that ham demands a piquant flavor, which is supplied by the cucumbers in this recipe. It was submitted by Florence Eldridge, who is Mrs. March.



HAM WITH CUCUMBERS

- 1 slice ham $\frac{1}{4}$ -inch thick
- 1 cucumber
- 4 tablespoons olive oil
- 2 tablespoons vinegar
- $\frac{1}{4}$ teaspoon salt
- Few grains pepper

Peel the cucumber and slice thin, put in a small bowl and cover with oil, vinegar, salt and pepper and let chill while the ham is prepared. Slash the slice of ham in several places at the edges to keep it from curling up when it is cooked and broil first on one side and then on the other. Put ham on platter, cover with cucumbers from which dressing has been drained, and serve at once. If you like ham cooked very tender, parboil before broiling.



VICTOR McLAGLEN

Mr. McLaglen cannot remember where he first obtained this recipe. Some of his friends, who do not share his fondness for the dish, insist that it is his own invention.

CROMOSQUIS A LA RUSSE

- 2 tablespoons butter
- 2 tablespoons flour
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup finnan haddie, parboiled, drained and separated into small pieces
- Cayenne pepper
- French pancakes
- 1 egg slightly beaten
- Fine crumbs

Make a white sauce of butter, flour and milk and add the finnan haddie. Season with a dash of cayenne and spread on a plate to cool. Make French pancakes, and cut into pieces 2 by 4 inches. On lower halves of each piece put 1 tablespoon of the mixture. Brush edges with beaten eggs, fold over upper halves, press edges together, dip in crumbs and fry in deep fat.



GRACE MOORE

A salad, says Miss Moore, should be at the same time decorative and good to eat. This is a popular luncheon dish among those stars who are counting their calories.



ORANGE AND CELERY SALAD

- 4 oranges
- 1 cup diced celery
- 1 pimento, chopped
- 1 cup mayonnaise
- 1 head lettuce
- 6 ripe olives
- $\frac{1}{2}$ green pepper, chopped

Peel the oranges, separate into sections and remove all connecting fiber and white skin. Cut or break into dice and mix with celery, pimento and mayonnaise. All ingredients should be well chilled before making the salad. Wash the lettuce thoroughly and cut into shreds with a pair of scissors. Place the orange mixture in mounds on beds of shredded lettuce, sprinkle with green pepper and garnish with ripe olives and pointed ends of orange sections.



J. HAROLD MURRAY

Cooking should be just as much a man's business as a woman's, says Mr. Murray, and to prove his own culinary ingenuity he offers this unusual suggestion for ham.

HAM WITH COFFEE

- 1 slice ham $\frac{1}{2}$ inch thick
- $\frac{1}{2}$ cup brown sugar
- 3 cups freshly made coffee

Rub brown sugar into the ham on both sides. If the ham is very salty it may be freshened a little by soaking in cold water an hour before cooking. Remove rind but leave the border of fat. Heat an iron frying pan. It must be an iron frying pan. When it is "good and hot" place the ham in it and sear both sides. Then pour coffee over the ham, cover the pan and let simmer until tender. It is then ready to serve.

Do not use coffee left over from a previous meal, but freshly percolated, rather strong coffee, made for the meal at which the ham is to be served.



MARION NIXON

Miss Nixon has acquired the art of making perfect Melba toast which she always eats in preference to soft, fresh bread. Maybe that accounts for her lovely teeth.



MELBA TOAST

Either white or whole wheat bread may be used, but baker's white bread is least likely to crumble. It should be cut very thin and allowed to become dry in a warm place near the stove. Then arrange on a flat baking pan and bake in a moderate oven, about 6 minutes until it is slightly browned and perfectly crisp. To make Melba toast that is especially attractive, first dry the thin slices of bread and then dip quickly in water and shape over round baking powder tins and tie with a string to keep in place. Then bake them perfectly dry and slightly brown, cut the strings and serve at once, taking care not to break in pieces. When the bread is cut very thin it is known as muslin toast, and when baked on round tins it is called casava toast.





JACK OAKIE

Muffins like mother used to make—and still does make—are in Mr. Oakie's opinion the perfect accompaniment of grapefruit and coffee for a satisfactory breakfast.



BREAKFAST MUFFINS

- 2 tablespoons sugar
- 4 level tablespoons butter
- 1 cup milk
- 2 eggs
- 2 cups flour
- 3 teaspoons baking powder
- Few grains salt

Cream butter and sugar, mix with milk and well beaten egg yolks. Add flour sifted with baking powder and salt and last of all the stiffly beaten egg whites. Fill buttered muffin tins $\frac{2}{3}$ full of the mixture and bake in a fairly quick oven until nicely browned. For a change, spread lightly 1 teaspoon cinnamon mixed with 2 teaspoons sugar over the top of the muffins just before baking. Prepare before breakfast and serve piping hot.



ZELMA O'NEIL

When Miss O'Neil makes pralines she never lacks assistance. But she is such an expert that even with half a dozen willing helpers she can guarantee good results.



PECAN PRALINES

- 1 tablespoon butter
- 1 cup sugar
- $\frac{1}{2}$ cup maple syrup
- $\frac{1}{3}$ cup cream
- $\frac{1}{2}$ tablespoon salt
- 1 cup pecan meats

Melt butter in saucepan and add sugar, cream and syrup. Stir until sugar is dissolved. Bring to boiling point. Boil without stirring until mixture forms a soft ball in cold water. Remove pan from fire and leave undisturbed until cool. Add salt and beat with a wooden spoon, until mixture shows signs of becoming firm. Then place mixture in pan and stir over hot water until softened. Add pecans, leaving them whole. Drop from spoon on a buttered slab of marble.



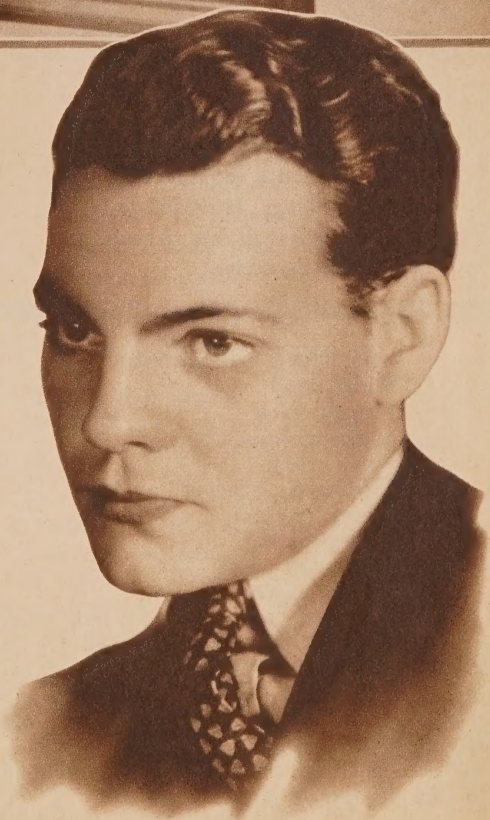
EDDIE QUILLAN

Foraging in the refrigerator for something to eat is a boyhood failing that Mr. Quillan has never outgrown. Oysters, cheese and tomatoes make his favorite dish.

OYSTERS AU GRATIN

Raw oysters
American cheese, grated
Raw tomatoes, sliced thick
Salt
Black pepper
Garlic salt
Celery salt

Butter a deep baking dish and fill almost to the top with alternate layers of oysters and grated cheese. Sprinkle each layer with a dash of salt, pepper, garlic and celery salt. Pour over this a little of the oyster liquor and cover the top with the tomato slices. Then smother the top with a thick layer of cheese and bake in a moderate oven for 1 hour. If you cannot get raw tomatoes use pieces of firm canned tomatoes from which some of the juice has been drained.





IRENE RICH

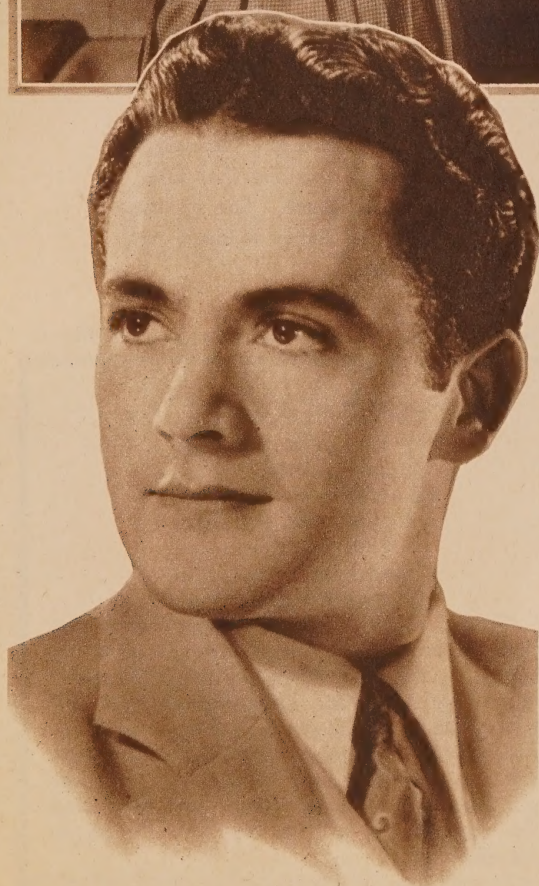
Miss Rich never knew that she could cook until she concocted this turkey stuffing. It proved to be so delicious that all her friends are asking for the recipe.

TURKEY DRESSING

- 1 loaf bread
- 1 small onion
- 3 tablespoons butter
- 1 cup celery
- 2 tablespoons chopped parsley
- 6 pork sausages
- $\frac{1}{2}$ teaspoon salt
- Few grains pepper
- Poultry seasoning to taste

Slice the bread, toast and cut into small pieces. Pare and slice the onion and fry in butter. Add celery and parsley and cook together in the frying pan until well mixed and then add the sausages cut into small pieces. Add seasoning and use for turkey stuffing. Pack well into the bird and sew skin over securely to keep dressing in place.





CHARLES ROGERS

When "Buddy" Rogers as a freshman at the University of Kansas first made the acquaintance of biscuit tortoni he voted it his favorite nourishment.

BISCUIT TORTONI

- 2 cups thin cream
- 2 cups heavy cream, beaten stiff
- 1 cup dried macaroons, finely crushed
- $\frac{1}{2}$ cup sugar
- $\frac{1}{3}$ cup non-alcoholic sherry
- Lady fingers split in halves

Soak the macaroons in thin cream 1 hour. Add sugar and sherry and freeze to a mush. Add heavy cream beaten stiff. Mold, pack in salt and ice and let stand 2 hours. When ready to serve place a row of lady finger halves on serving platter. Remove ice cream from brick, cut into $\frac{3}{4}$ -inch slices, place on plate on lady fingers, arrange other lady finger halves upright around it and tie ribbon, $\frac{1}{2}$ -inch wide around to keep in place, making a bow at one corner. Ice cream should be firmly frozen.



RUTH ROLAND

Cooking is a hard job, according to Miss Roland, and one that takes a lot of intelligence. She is justly proud of her ability to make well-flavored soup.



SPLIT PEA SOUP

- 1½ cups dried split peas
- 1 onion, sliced
- 2½ tablespoons butter
- 2 cups milk, scalded
- 3 cups water
- Meat bone
- ¼ teaspoon pepper

Wash and pick over the peas. Soak for about 6 hours. Drain, add water, meat bone, and onion, and cook slowly for about 2½ hours or until peas are soft. Press through sieve, add butter, milk and seasoning and heat again before serving. Care must be taken not to scorch the peas while cooking. If you use a gas stove place an asbestos mat between the flame and the saucepan as soon as the soup begins to bubble.



LILLIAN ROTH

Miss Roth is proud of the fact that the women of her family were all good cooks. Judging from her success with cakes, she is no exception to the rule.

FIG CAKE

- 1½ cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 2 eggs
- ½ cup milk
- 5 tablespoons melted butter
- ½ pound chopped figs
- ½ cup granulated sugar
- ½ cup sherry flavoring

Make batter of the first seven ingredients and bake in two medium size layers. Put figs, ½ cup sugar, ½ cup water and sherry flavoring in saucepan and cook until it thickens, stirring constantly and when cool use as thick filling for the layers. Sprinkle top with powdered sugar.





CHARLES RUGGLES

The contributor of this recipe confesses dense ignorance on the subject of cookery. The chef of his favorite hotel had to come to Mr. Ruggles's aid in producing it.



EGGS BENEDICTINE

- 1 or 2 $\frac{1}{4}$ -inch slices smoked ham
- 6 round pieces of toast
- 6 eggs
- 2 cups Hollandaise sauce

Cut the ham in round pieces about the size of a poached egg. Broil and place on rounds of toast. Poach the eggs and place one on each slice of ham and cover with Hollandaise sauce and serve at once. The Hollandaise sauce consists of a medium thick white sauce to which an egg yolk is added just before cooking is completed. It should be flavored with lemon juice and a little cayenne pepper. One must work rapidly, broiling the ham, poaching the egg and preparing the sauce and toast all at the same time as it is necessary to have all hot and freshly made.



HELEN TWELVETREES

This young star doesn't bother her head about calories and vitamins, but she usually takes a simple salad for luncheon, just because she finds it most tempting and appetizing.



WAKIMOLI SALAD

- 2 avocados
- $\frac{1}{2}$ onion chopped fine
- 1 cup mayonnaise
- $\frac{1}{4}$ teaspoon salt
- Few grains pepper
- Dash paprika
- Head of lettuce
- Crackers

Cut the avocados into halves, remove stones and scrape meat from shells. Mash the meat and mix well with a little chopped onion. Beat in mayonnaise dressing until the mixture is the consistency of thick paste. Season with salt, pepper and paprika. This may be served in the half shells on lettuce. It is also delicious spread on toasted crackers served with lettuce or endive salad with French dressing.



ALICE WHITE

Any girl can be a good cook if she really wants to, says Alice White. It is just a question of practice, a good cook book and the right sort of inspiration.

CREAMED CHIPPED BEEF ON TOAST

- 1½ tablespoons flour
- 2 tablespoons butter
- 1 cup milk
- ¼ cup cream
- 6 thin slices of smoked beef
- 6 slices of toast

Brown flour and mix gradually with ¼ cup milk. Put ¾ cup milk with the cream in double boiler and heat, stirring constantly. Now blend the flour paste with the milk, cream and butter in the double boiler and cook until smooth and creamy. Have ready slices of toasted bread—one for each serving. Spread with the sliced beef and pour the cream sauce over the beef. The sauce must be stirred constantly until used. Garnish with parsley or watercress.





MARJORIE WHITE

Standing in a hot kitchen is Marjorie White's idea of no way to pass the time of day. She believes in doing the mixing and stirring in the dining room.



HOMINY AND TOMATO

- 2 cups cooked hominy
- 1 cup cooked or canned tomatoes
- 2 tablespoons butter
- 2 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- Few grains pepper
- $\frac{1}{2}$ cup buttered bread crumbs

Heat the butter in small saucepan, add the flour and cook until it bubbles, then stir in the strained tomato and cook carefully until it thickens. Combine with hominy, season with salt and pepper and pour into buttered baking dish, and cover with buttered bread crumbs and bake in a moderate oven until slightly browned. A little onion juice or chopped, cooked green pepper may be added if you like the flavor.



2. RICHARD ARLEN.....	Salmon Soufflé
3. MARY ASTOR.....	Rouladen or Mock Birds
4. NILS ASTHER.....	Bachelor Omelet
5. WARNER BAXTER.....	Chili Con Carne
6. CONSTANCE BENNETT.....	Spanish Chicken
7. CLARA BOW.....	Deviled Oysters on Half Shell
8. MARY BRIAN.....	Orange Circles
9. CLIVE BROOK.....	English Meat Pie
10. NANCY CARROLL.....	Egg Chasseur
11. RUTH CHATTERTON.....	Beefsteak à la Victor Hugo
12. MAE CLARKE.....	Meat Loaf
13. JUNE CLYDE.....	Radish Sandwich
14. JUNE COLLYER.....	Asparagus with Crumbs
15. GARY COOPER.....	Buttermilk Griddle Cakes
16. IRENE DELROY.....	Heavenly Hash
17. RICHARD DIX.....	Kipperd Alaska Cod
18. IRENE DUNNE.....	Chicken Broth
19. DOUGLAS FAIRBANKS, JR.....	Boston Brown Bread
20. LOUISE FAZENDA.....	Grandmother's Fruit Cake
21. KAY FRANCIS.....	Baked Apple Dessert
22. SKEETS GALLAGHER.....	Soufflé of Tomatoes
23. THE GLEASON FAMILY.....	Gleason Hash
24. MITZI GREEN.....	Cocoa Fudge
25. ANN HARDING.....	Barbecued Meat
26. LEILA HYAMS.....	Iced Coffee with Orange
27. KAY JOHNSON.....	Chocolate Pie
28. LAURA LA PLANTE.....	Favorite Salad
29. WINNIE LIGHTNER.....	Italian Salad
30. BESSIE LOVE.....	Fruit Salad
31. EDMUND LOWE.....	Lamb Curry
32. FREDRIC MARCH.....	Ham with Cucumbers
33. VICTOR McLAGLEN.....	Cromosquis à la Russe
34. GRACE MOORE.....	Orange and Celery Salad
35. J. HAROLD MURRAY.....	Ham with Coffee
36. MARION NIXON.....	Melba Toast
37. JACK OAKIE.....	Breakfast Muffins
38. ZELMA O'NEIL.....	Pecan Pralines
39. EDDIE QUILLAN.....	Oysters Au Gratin
40. IRENE RICH.....	Turkey Dressing
41. CHARLES (BUDDY) ROGERS.....	Biscuit Tortoni
42. RUTH ROLAND.....	Split Pea Soup
43. LILLIAN ROTH.....	Fig Cake
44. CHARLES RUGGLES.....	Eggs Benedictine
45. HELEN TWELVETREES.....	Wakimoli Salad
46. ALICE WHITE.....	Creamed Chipped Beef on Toast
47. MARJORIE WHITE.....	Hominy and Tomato





